

DINNER

Small / Sharing

Warm Sourdough, dukkah, olive oil	9.5
Picnic of Breads, olive oil glazed	14
Deep Fried Rosemary Crusted Olives, garlic aioli	9.5
Spicy BBQ Cauliflower Bites	12
Tandoori Chicken Tenders, raita	15
Hummus, spiced chickpeas, sweet potato wedges	18
Honey Chilli Glazed Pork Belly	17
Crumbed Calamari Rings, lime aioli	16
Reef & Beef Skewers (3), chimmichurri	18.5
Grilled Chorizo, white bean puree	16

Large

Chicken Parmi, chips and salad	28
Seared Porterhouse Fillets, chimmichurri, fried rosemary salted chats, green beans	33
Battered Fish, chips, garden salad, tartare sauce	28
Fettucine Marinara, scallops, prawns, mussels, calamari, garlic, chilli, napoli sauce	29.5
Lamb Rump, slow cooked in korma sauce, coconut rice, raita, yoghurt bread	38
Eye Fillet (250g), roast garlic butter, jacket potato, coleslaw	42
Satay Vegetable Curry, coconut rice	26
Oven Roasted Chicken Breast, mushroom sauce, potato rosti, broccolini	32.5

Sides

Bowl of Chips, sweet chilli aioli	10.5
Wedges, salsa, guacamole, sour cream	15
Garden Salad	15

Dessert

Sticky Date Pudding, caramelised banana, brandysnap, salted caramel ice cream	16.5
Warm Orange & Almond Cake, orange meringues, orange sorbet	16
Mudcake, chocolate ganache, strawberry ice cream	15

If you have any dietary requirements we ask you to please inform your wait staff at the beginning of the night so we can fully accommodate your needs.

Processing fees will apply to all credit payments. We apply a 15% surcharge on public holidays.

